



NAME Tillingham PN21  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2021  
ALCOHOL 10.5% VOL  
GRAPE(S) 80% PINOT BLANC  
20% PINOT NOIR

#### TASTING NOTE

Candy pink in appearance with a healthy amount of sediment. Stewed rhubarb with hints of rose petal on the nose leading into a sherbert tang full of raspberries. Endlessly glugable... in a responsible way.

Suitable for vegetarians / vegans: YES

#### BACKGROUND/VINIFICATION

This wine is a blend of Pinot Noir and Pinot Blanc. The grapes were whole bunch pressed after a 24 hour maceration in the press and fermented in stainless steel. Then bottled by gravity to finish fermentation in bottle.

#### SHORT HISTORY

- Zero added sulphur.
- Wild ferment.
- Zero filtration.
- Zero fining.

#### SERVING

Store away from direct sunlight.

Drink now and over the next three years.

Serving temperature 8-10 degrees Celsius.

#### TECHNICAL

Free SO<sub>2</sub>: 2 mg/l

Total SO<sub>2</sub>: 8 mg/l

Acidity: 8.7 g/l

Residual sugar: <1.0 g/l

Bottles produced: 2622 bottles

Lot number: L-2021-01